

starters & lunch

Breads

- Garlic & Herb Pizzetta** – (add mozzarella cheese \$2.0, gluten free add \$2.5) **v** 6.7
- Chef's Baked Bread Loaf** – with your choice of either balsamic reduction or garlic butter **v** 6.9
- Toscani's Bruschetta** – lightly toasted ciabatta with vine ripened tomatoes, fetta, rocket & basil pesto, then lightly drizzled with pure olive oil **v, ♥** 10.9
- Tuscan Pizzetta** – semi-dried tomato & olives drizzled with basil pesto then topped with fetta & mozzarella cheese **v** 10.9
- Garlic & Cheese Calzone** – pizza bread filled with garlic & melted cheese **v** 11.9

Starters & Nibbles

- Olives Marinated** – rosemary, chilli, orange & paprika marinated olives served with toasted turkish bread **v, gf** 7.5
- Cajun Meatballs** – homemade served with tomato relish 7.9
- Fetta & Pesto Arancini Balls** – italian style risotto balls crumbed and fried until golden served with garlic aioli **v** 7.9
- Lemon & Chilli Chicken Skewers** – lemon & chilli chicken skewered with grilled capsicum **gf, ♥** 9.9
- Tempura Prawns** – served with lemon & dill aioli dipping sauce 9.9
- Grilled Chorizo & Mushroom** – panfried with chilli & garlic **gf** 8.9
- Lamb & Haloumi Skewers** – skewers of garlic infused petite lamb & haloumi 9.9
- Corn & Dill Battered Barramundi Goujons** – served with chilli napolitana 9.9
- Salt & Pepper Calamari** – with sweet chilli, lime & coriander dipping sauce 8.9
- Mezze Platter** – with lemon & chilli chicken skewers, salt & pepper calamari, cajun meatballs, fetta & pesto arancini balls, grilled chorizo & mushrooms, marinated olives served with toasted turkish bread 25.9
- Cheese Fondue with Roasted Vegetables** – tasmanian camembert cheese warmed to a smooth consistency served with oven roasted sweet potato, capsicum, zucchini & toasted turkish bread **v** 18.5
- Chef's Seasonal Soup of the Day** – served with lightly toasted turkish bread 9.9

Gourmet Lunch Bar (available until 5pm)

- Club Sandwich** – grilled chicken, bacon, lettuce, egg, tomato, swiss cheese & mayonnaise served on lightly toasted turkish bread, with chips 15.9
- Steak Sandwich on Ciabatta** – seared rib fillet on toasted ciabatta with tomato, beetroot, caramelised onion & tomato chutney served with chips 15.9
- Toscani's Gourmet Wagyu Burger** – served on toasted turkish bread with balsamic roasted mushrooms, grilled spanish onion, swiss cheese, rocket lettuce & capsicum relish with chips 16.9
- Lemon Pepper Chicken Schnitzel Burger** – served on toasted turkish bread with cos lettuce, ripened tomatoes, spanish onion & avocado mayonnaise with chips 15.9
- BLAT on Ciabatta** – grilled bacon, lettuce, avocado, tomato & mayonnaise served on ciabatta with chips 15.9
- Pesto Chicken & Camembert Ciabatta** – grilled pesto chicken with semi dried tomatoes, warmed camembert cheese, rocket lettuce & chips 16.9
- Greek Style Lamb Tortilla Wrap** – skewers of lamb, with spanish onion & capsicum, marinated in lemon, chilli & oregano on a grilled tortilla, served with a side salad & tzatziki 15.9
- Gourmet Chicken Open Grill** – chicken, avocado, red onion, sweet chilli sauce & swiss cheese served on turkish bread (1 slice) **♥** 10.9
- Corn & Dill Battered Barramundi & Chips** – corn & dill tempura battered barramundi served with chips, garnish salad & tartare sauce 14.9

We accept Debit Cards, Visa, Mastercard, Bankcard, Diners & Amex (\$10 min applies)

\$3.0 Corkage p/p, \$2.0 Cakage p/p. All prices are inclusive of GST

Gluten Free: All products are manufactured in facilities that store and utilise gluten and nut ingredients so our products may contain traces of gluten and nuts

v = vegetarian **gf** = gluten free **♥** = heart smart

salads & children

Salads

Moroccan Chicken, Pumpkin & Walnut Salad – moroccan spiced chicken grilled, served with roasted butternut pumpkin, walnuts, cherry tomatoes, rocket lettuce & honey mustard dressing ♥	18.9
Thai Beef Salad – marinated beef strips in thai spices, grilled & mixed with spinach, onion, cucumber, capsicum & tomatoes in a tortilla basket	18.9
Classic Caesar Salad – crisp bacon, parmesan croutons, cos lettuce, egg & anchovy dressing	14.9
Lamb & Haloumi Skewers – skewers of rosemary infused lamb & haloumi drizzled with pesto dressing served with a mesculin, olive, tomato & red onion salad	18.9
Salt & Pepper Calamari – seasoned calamari served with sweet chilli, lime & coriander dipping sauce served with a garden fresh salad	14.9
Grilled Prawn, Grapefruit & Prosciutto Salad – mixed with crisp cos lettuce, spanish onion & avocado then drizzled with citrus vinaigrette gf , ♥	19.9
Tuscan Italian Salad – ciabatta croutons, cherry tomatoes, kalamatta olives, roasted capsicum, red onion & fetta cheese finished with basil & red wine vinaigrette v	14.9

Something Extra With Your Salad

with chicken	add	5.0
with calamari	add	5.0
with lamb and haloumi skewer	add	7.5
with smoked salmon	add	6.0
with grilled prawns (4)	add	6.9

Something Else

Chips – with tomato sauce		6.9
Seasoned Wedges – served with sour cream & sweet chilli sauce		9.9
Nachos – oven baked corn chips, mozzarella cheese, salsa, sour cream & guacamole v		14.9
	add chilli con carne	4.0
Garden Fresh Salad		8.5
Seasonal Steamed Vegetables		8.5
Additional Sauces – tomato salsa, sweet chilli lime & coriander mayo, lemon & dill aioli, garlic aioli	each	1.9

Children's Menu (up to 12 years)

Kids Breakfast (available until 5pm)

Bacon & Egg – bacon, egg of choice & toast	7.0	
Hotcake – with maple syrup & cream v	7.0	
	add ice cream	1.5

Kid's Mains

Crumbed Fish & Chips	7.0
Spaghetti Bolognaise	7.0
Chicken Nuggets & Chips	7.0
Ham & Cheese Pizza	7.0
Cheeseburger & Chips	7.0
Toasted Ham Sandwich	7.0

All kid's main meals come with a complimentary glass of soft drink

pasta & pizza



Pastas (gluten free pasta available, add 2.2 reg, 3.5 lrg)	reg	lrg
Garlic Prawn Fettuccini – sautéed garlic prawns & mushrooms with fettuccini in a creamy garlic & white wine sauce	17.9	27.9
Fettuccini Carbonara – bacon, egg, shallots & garlic in a creamy parmesan sauce	15.9	23.9
Ricotta & Spinach Ravioli – ricotta & spinach filled ravioli with grilled vegetables & basil pesto finished with crème fraiche v	15.9	23.9
Linguine Marinara – moreton bay bug, prawns, scallops, fish, mussels & calamari with a touch of chilli in a napolitana sauce	18.9	28.9
Pesto Chicken Pasta – chicken, semi-dried tomatoes & mushrooms mixed with penne in a creamy pesto sauce	15.9	23.9
Spaghetti Bolognese – rich beef & tomato bolognese sauce mixed with spaghetti pasta	14.9	23.9
Chicken Spumante – chicken, bacon, onion, tomato & mozzarella with penne pasta	15.9	23.9
Lamb Ragout Fettuccini – braised lamb cooked with tomato & mushroom then mixed through fettuccini & eschallots topped with shaved parmesan	16.9	27.9
Roasted Pumpkin, Tomato & Prosciutto Linguine – butternut pumpkin roasted with cherry tomatoes tossed with crisp prosciutto & fresh linguine in a walnut butter sauce	15.9	23.9
Beef Lasagne – layered beef & roasted tomato with fresh pasta served aside a garden fresh salad		18.9
	add chips	3.8

Risottos

Chicken & Mushroom Risotto – chicken strips, mushrooms & semi-dried tomatoes, finished in a creamy napolitana sauce gf	15.9	23.9
Roasted Pumpkin & Sage Risotto – pumpkin roasted with sage & garlic, mixed through arborio rice finished with spinach & fetta v, gf	15.9	23.9
Spicy Prawn & Chorizo Risotto – prawns & chorizo sausage fried with garlic & paprika, finished with rocket leaves & mild chilli napolitana sauce gf	18.9	27.9

Gourmet Pizzas (gluten free bases available, add 2.5)

Moroccan Chicken – chicken marinated in yoghurt and moroccan spices topped with roasted peppers & coriander finished with tzatziki	19.9
Hearty Meat Pizza – marinated beef, ham, pepperoni & bacon with fresh mushrooms on a tomato base topped with BBQ sauce & mozzarella	19.9
Spanish Pizza – chorizo sausage, ham, semi-dried tomato, spanish onion with chilli napolitana sauce, mozzarella & fresh rocket leaves	19.9
Tuscan Lamb – herbed lamb with roasted mediterranean vegetables, olives, crumbed fetta, mozzarella & napolitana sauce	19.9
Classic Veggie – roasted butternut pumpkin & cherry tomatoes with pesto marinated fetta, caramelised onion, fresh rocket, mozzarella & napolitano sauce v, ♥	18.9

Toscani's Share Plate Experience

Pick any 4 regular dishes between 4 people from the pasta, risotto, pizza or salad menu plus two chocolate fondues to share for \$25/p minimum 4 people per table

Extra guests at \$25 per person

v = vegetarian **gf = gluten free** **♥ = heart smart**

mains

Main Meals

Chicken Toscani's – grilled chicken breast tossed in dijon mustard, white wine & sage cream sauce, served with sweet potato & fetta mash, wilted spinach & crisp prosciutto	28.9
Veal Boscaiola – veal scaloppini, with mushroom, bacon & eschallots in a creamy white wine sauce with italian spiced potatoes & steamed seasonal vegetables	28.9
Chicken Involtini – chicken breast filled with prosciutto, fetta & pesto, with a rich tomato & basil sauce served on italian spiced potatoes & steamed seasoned vegetables	27.5
Grilled Lamb Rump with Raspberry Shiraz Glaze – june gold tender lamb rump, served on rosemary roasted chat potatoes with sesame green beans finished with a raspberry shiraz glaze	28.9
Mustard Braised Lamb Shanks – served on sweet potato mash with roasted garlic & red wine jus	25.9
	add second shank 8.5
BBQ Pork Ribs – toscani's tender pork ribs slow cooked for 12 hours then basted with our own secret BBQ marinade, served with chips	1/2 rack 24.9 full rack 38.5
Grilled Fish of the Day – served with chips, fresh garden salad & lemon buerre blanc	24.9
Grilled Atlantic Salmon – served on a warm potato, rocket & caper salad, seasoned beans then finished with lemon beurre blanc	28.9

From the Grill

Our steaks are hand selected from premium Australian "Grain & Grass Fed" Beef, to ensure the highest quality and flavour.

All steaks are grilled to your liking & served with steakhouse fries & your choice of sauce.

All our beef products are Halal



Darling Downs Wagyu Sirloin

new york cut 350+ days grain fed



33.9

Nolan's Eye Fillet

21 day aged, grain fed - MSA



30.9

Nolan's Private Selection Rump

14 day aged, grain fed - MSA

24.9

Add a side of garden salad or steamed vegetables 3.9

Sauces – choose from mushroom, green peppercorn, red wine, diane or hot chilli sauce

Something Extra

with **calamari** 5.0 with **grilled prawns (4)** 6.9

Chips with tomato sauce 6.9

Garden fresh salad 8.5

Seasonal steamed vegetables 8.5

Additional Sauces – tomato salsa, sweet chilli lime & coriander mayo, lemon & dill aioli, garlic aioli each 1.9

desserts

Desserts

- Choc Fondue** – silky smooth french couverture chocolate, served with strawberries, chocolate brownie, bananas & marshmallows, perfect for sharing 16.9
- Honeycomb Crème Brulee** – slow baked vanilla custard beneath a crisp toffee shell mixed with delicate honeycomb 8.9
- Tiramisu** – layers of coffee flavoured sponge, drenched in liqueur flavoured mascarpone, served with raspberry compote & double cream 9.9
- Sticky Date Pudding** – homemade with fresh dates, served with decadent butterscotch sauce, cream & ice cream 8.9
- Brandy Snap Ice Cream** – four generous scoops of creamy vanilla ice cream with luscious berry compote & chocolate corinthian wafer, drizzled with fondue choc top in a delicious brandy snap basket 8.9
- Chocolate Strawberries** – fresh ripe strawberries served with rich, silky, warm milk chocolate to dip 8.9

Cakes

- Toscani's White Chocolate & Raspberry Gateau** – layers of moist, white chocolate sponge between raspberry & strawberry conserve & fresh cream 7.9
- The Big Mud** – rich moist traditional mud cake with creamy chocolate ganache & dark chocolate flakes 7.9
- Banana Banoffee** – a crispy sweet pastry filled with caramel cream, bananas, topped with fresh cream and chocolate flakes 7.5
- Chocolate Brulee Tart** – rich chocolate & fresh crème brulee filling in a base of sweet pastry topped with smooth & creamy white chocolate ganache. This is a true family favourite 7.5
- Flourless Orange and Almond Cake** – juicy whole oranges slowly marinated with spices, folded through pure almond meal & fresh butter, baked to perfection **gf** 6.9
- Carrot Cake** – a blend of fresh carrot & spices topped with lemon flavoured cream cheese, bursting with flavour 6.9

Cheesecakes (served w/cream, add ice cream \$1.5)

- New York Baked Cheesecake** – one of the creamiest cheesecakes ever created, traditionally baked until golden brown 7.5
- Rosewater Turkish Delight Cheesecake** – a perfect blend of neufchatel & fresh cream, with a luscious touch of blackberry, a favourite with turkish delight fans 7.5
- Passionfruit Cheesecake** – a blend of passionfruit cream cheese is topped with sweet passionfruit puree to create an irresistible tropical treat 7.5

Slices & Tarts (served w/cream, add ice cream \$1.5)

- Chocolate Brownie** – chocolate & walnuts topped with ganache & lightly dusted with icing sugar 5.5
- Chocolate Caramel Slice** – thick creamy caramel on a rich coconut base, finished with chocolate ganache 5.5
- Lemon Curd Tartlet** – a sweet pastry tart filled with tangy lemon curd, simply finished, simply delicious 5.9
- Flourless Chocolate Cake** – a flourless rich chocolate cake made from ground almond meal & nestle chocolate, then dusted with cocoa, straight from heaven! **gf** 6.9
- Mini Rhubarb & Apple Cake (dairy free)** – moist rhubarb & apple on an almond meal base topped with a fine crumble **gf** 6.9
- Caramel Bite** – a buttery biscuit base with a generous layer of creamy caramel filling topped with a rich chocolate icing. The perfect bite size accompaniment to a cup of coffee 2.9

Sparkling

	glass	bottle
Lone Fig Brut Cuvee, SA	6.3	20.9
Refreshing citrus flavours, soft dryness & a smooth finish		
Emeri Sparkling Pink Moscato (200ml), Multi		7.7
Cheerful hues, pretty musk & rose petal fragrances, slightly sweet style		
Jacob's Creek Pinot Noir Chardonnay (200ml), SA		8.0
A touch creamy, scents of brioche, delicious flavours, very easy drinking		
Emeri Sparkling Pinot Grigio, Multi		24.9
Subtle aromas of rose & lychee, backed up with fresh honey		

Whites

Lone Fig Chardonnay, SA	6.4	22.5
Peaches and cream flavours, medium bodied, fresh & juicy		
Lone Fig Semillon Sauvignon Blanc, SA	6.4	22.5
Fruity citrus flavours with a touch of honey & a soft dry finish		
Montage Semillon Sauvignon Blanc, NSW	7.0	25.5
Fresh, clean & grassy with a hint of tropical fruit & lychee characters		
Jacobs Creek Chardonnay, SA	7.3	26.5
A true favourite, melon & citrus fruit flavours with a creamy oak finish		
Round 2 Chardonnay, SA	7.3	26.5
Fresh and zesty - by Kym Teusner, Qantas young winemaker of the year '07		
Jacob's Creek Sauvignon Blanc, SA	7.3	26.5
Medium bodied with tropical fruit flavours & a fresh zing		
St Helga Riesling, SA	8.3	29.5
Beautiful flavours of lemon sherbet and stone fruit		
Windy Peak Pinot Grigio, VIC	8.3	29.5
Clean & fragrant grassy aromas with subtle fruit characters		
Shearwater Sauvignon Blanc, Marlborough NZ	8.3	29.5
Fresh citrus flavours with aromatic gooseberry, lime & cut grass flavours		
Durvillea Pinot Grigio, Marlborough NZ	8.7	32.5
Medium bodied, pear & peach flavours, mineral textures and a long finish		
Teusner Sauvignon Blanc, SA	9.3	37.5
Tropical flavours of passionfruit, rockmelon & gooseberry with trademark creaminess		
Stoneleigh Sauvignon Blanc, Marlborough NZ	9.9	37.5
Rich Marlborough wine, balanced acidity with elegant fruit flavours		
Woodlands Chardonnay, SA	10.2	38.5
Balanced & refined with a mix of toasty cashew nut & citrus flavours for a crisp clean finish		
Reds		
Long Fig Shiraz, SA	6.4	22.5
A soft juicy red, medium bodied with a touch of spicy oak		
Montage Cabernet Merlot, NSW	7.1	25.5
A generous wine that shows vibrant fruit coupled with spicy aromas		
Round 2 Shiraz, SA	8.3	29.5
Big plummy liquorice flavours - by Kym Teusner, Qantas young winemaker of the year '07		
Windy Peak Cabernet Merlot, VIC	8.3	29.5
Displays blueberries & plums, subtle oak & a savoury dry finish		
Wyndham Bin 555 Shiraz, SA	8.3	29.5
Bold, rich full bodied shiraz, with spicy fruit flavours & a smooth finish		
Windy Peak Pinot Noir, VIC	8.3	29.5
Complex cherry like Pinot fruit flavours		
Wyndham Bin 444 Cabernet Sauvignon, SA	8.3	29.5
Medium to full bodied, with savoury blackberry & cherry fruit flavours		
Round 2 Merlot, SA	8.3	29.5
A Barossa classic filled with vibrant & juicy berry fruits with a touch of liquorice and mint		
Balnaves The Blend, SA	10.2	38.5
From the fantastic Coonawarra region, an elegant wine with dark fruit characters & a soft finish		
Teusner "The Reibke" Shiraz, SA	10.2	38.5
Smooth, ripe dark fruit with juicy plums, blackberry & spice. A must try!		

Cocktails

Midori Spice – midori, vodka, triple sec & pineapple juice	12.0
Daiquiri (Peach, Strawberry, Mango) – bacardi rum, triple sec, fresh lemon juice & your selected fruit liqueur	12.0
Pina Colada – bacardi rum, malibu, fresh pineapple juice & cream	12.0
Margarita – tequila, triple sec, fresh lemon & lime juice (served shaken)	13.0
Cosmopolitan – vodka, cointreau, cranberry juice & fresh lime juice (served shaken)	13.0

Beer

Light Beer

James Boags Light	5.9
--------------------------	-----

Mid Strength Beer

Pure Blonde Naked, XXXX Gold	5.9
-------------------------------------	-----

Heavy Beer

Tooheys Extra Dry, Pure Blonde, XXXX Summer Bright	6.2
---	-----

Premium Beer

Stella Artois, James Boag Premium, Crown Lager, Corona, Peroni, Heineken	6.9
---	-----

Spirits & Liqueurs (incl mixer)

Scotch, Bundaberg Rum, Bacardi Rum, Gin, Bourbon	7.9
Vodka, Brandy, Ouzo	
Cointreau, Tia Maria, Baileys, Kahlua, Midori, Tequila	8.9
Frangelico, Southern Comfort, Malibu	8.9

Premium Spirits, Liqueurs & Ports

Johnnie Walker, Jack Daniel's Bourbon, Jim Beam	9.5
Jamesons Irish Whiskey	
Glenfiddich Single Malt Scotch, Remy Martin	9.9
V.S.O.P Cognac	
Galway Pipe Port	7.9

Drinks

Bottled Coke / Diet Coke / Coke Zero / Sprite / Fanta	3.9
Lemon, Lime & Bitters	4.8
Lipton Iced Tea – lemon, peach or green citrus	4.8
Tiro Sparkling – grapefruit, red orange or apple	4.0
Ginger Beer	4.0
San Pellegrino Chinnotto	4.0
Fruit Juices – orange, pineapple, apple, tomato or tropical	4.4
Mount Franklin Water – still (600ml)	3.0
Mount Franklin Water – sparkling (250ml)	3.5
Iced coffee – or chocolate, caramel, strawberry, vanilla, banana or lime	5.0
Iced Mocha	5.0
Milkshakes (malt extra \$0.20) – chocolate, caramel, strawberry, vanilla, banana or lime	4.7
Fruit Smoothie – a blend of fruit salad with mango, or fresh banana, with ice cream & ice	6.9
thick shake add	1.5

breakfast & coffee

Breakfast available until 5pm (choice of eggs are fried, poached or scrambled)

Fresh Bircher Muesli – with toasted almonds, slivered apricots, raisins & fresh apple, soaked with orange & apple then topped with yoghurt & mixed berries v	8.9	
Toscani's Big Breakfast – eggs of your choice with bacon, tomato, chipolatas, mushrooms, hash brown & toasted ciabatta	15.9	
200g Nolans Rump Steak – grilled to your liking with fried eggs, tomato chutney on toasted ciabatta bread	15.9	
Bacon, Eggs & Tomato – bacon, eggs & grilled tomato on toasted ciabatta	10.9	
Mediterranean Breakfast – grilled haloumi cheese, spinach, tomato bruschetta & poached eggs, drizzled with pesto on toasted turkish bread	14.9	
Eggs on Toast – eggs served with grilled tomato served on ciabatta	9.5	
Eggs Benedict – poached eggs on grilled turkish bread topped with hollandaise sauce & grilled tomato		
with champagne ham	13.9	
with smoked salmon	15.9	
with grilled mushrooms & spinach v	12.9	
Baked Omelette – choose three fillings from cheese, ham, tomato, onion, bacon & mushrooms all wrapped in a 3 egg omelette & served with turkish bread	14.5	
Bacon & Egg Sandwich – grilled bacon fried egg on lightly toasted ciabatta with caramelised onion & tomato sauce	9.9	
French Toast – two slices of thick ciabatta dipped in egg then grilled & finished with cinnamon, bacon & maple syrup	10.9	
Thick Raisin Toast	1 slice 2.6 2 slices 4.6	
Roasted Field Mushrooms & Asparagus – served with a poached egg, wilted spinach on lightly toasted ciabatta v	14.5	
Fresh Avocado on Toasted Turkish Bread – avocado half on toasted turkish bread with balsamic, lime, pepper & coriander v	6.9	
Extras (available with any breakfast)		
Hash Brown (1) 1.9	Tomato 1.9	Salmon 5.9
Chipolatas (2) 3.7	Gluten Free Toast (1) 1.5	Mushrooms 2.2
Bacon (2) 4.5	Hollandaise Sauce 1.9	Spinach 1.9
Traditional Hotcakes – a stack of fluffy hotcakes with maple syrup & whipped cream v	10.9	
Ginger & Ricotta Hotcakes – flavoursome hotcakes served with fresh cut banana & honeycomb butter v	12.9	
Blueberry Hotcakes – three fluffy hotcakes cooked with blueberries, finished with maple syrup & cream v	12.9	
Extras – with ice cream (1 scoop) add \$1.5, with mixed berry compote add \$3.0		

Hot Beverages

Cappuccino – rich espresso with creamy froth, topped with chocolate	3.9
Flat White – rich, Toscani's signature blend espresso with silky hot milk	3.9
Espresso – short or long black	3.4
Café Latte – a velvety, milky coffee with espresso	4.0
Macadamia Nut Latte – a delicious macadamia flavoured latte	5.0
Traditional Hot Chocolate – served with marshmallows	4.7
Hot Chocolate Fondue Pot – create your own delicious hot chocolate with Toscani's silky smooth French couverture milk chocolate, served with marshmallows	5.9
Hot Mocha – rich chocolate & coffee blend with marshmallows	4.9
White Chocolate Mocha – velvety white chocolate & coffee blend	5.3
Italian Hot Ciok – a heavenly thick hot chocolate	5.9
Chai Latte – special blend of calming spices blended with hot milk	4.3
Vienna – a long espresso topped with thick whipped cream	4.6
Melloccino – a cappuccino served with marshmallows	4.6
Affogato – espresso topped with a scoop of vanilla ice cream	5.7
Loose Leaf Tea – english breakfast, irish breakfast, earl grey, jasmine, peppermint, lemongrass, chamomile, green tea	3.9
Irish Coffee – signature blend espresso with irish whisky & whipped cream	8.9
Mexican Coffee – signature blend espresso, kahlua & whipped cream	8.9
Venezia Coffee Flavours – irish cream, macadamia nut, butterscotch, orange, caramel, vanilla, hazelnut, chai or almond	1.5
Extras: mega mug 1.2 soy milk 0.9 decaf 0.9 ice cream 1.50	